



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Raquel M. Filmanowicz
Health Operations Administrator

Health Department

Family and Community Health Services

web site: www.milwaukee.gov/health

Routine Food

JIN C. LIN
BEST BUFFET INC
8564 W BROWN DEER RD
MILWAUKEE, WI

6/2/2010

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

Fee Amount: \$87.00

Code Number	Description of Violation	Correct By
3-302.11	Raw fish was being stored over whole watermelons in the walk-in cooler. Always store raw foods below ready-to-eat foods when stored on the same shelf. All food must be protected from cross-contamination. REPEAT VIOLATION	6/16/2010
3-306.11	Gallon jug of milk is set out in the customer service area . The milk must be inside an approved dispensing device to prevent accidental contamination by the customers. REPEAT VIOLATION	6/16/2010
3-501.16	The temperature of the food being held inside kitchen 2 dr. cooler measured at 55 degrees F. Potentially hazardous food must be held cold at 41 degrees or below. Repair or adjust the cooler to maintain the proper temperature.	6/16/2010
4-501.11	A cutting board with a large hole and severe crack was being stored with other equipment. This cutting board is no longer cleanable and must be discarded. Note: operator threw the cutting board out.	6/16/2010



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4-602.11

The handles of the faucets have a build up of food grime on them and the food prep sink had not been cleaned before use. Food-contact surfaces and utensils must be cleaned as required. Clean the faucets and clean and sanitize the food prep sink before and after use.

6/16/2010

Notes:

NOTES:

1. Clean the men's restroom vent (dusty)
2. Clean and then seal the door to the men's restroom.
3. When replacing the toilet seat for the women's restroom, provide an open-front style seat.

On 6/2/2010, I served these orders upon JIN C. LIN by leaving this report with

Inspector Signature (Inspector ID:4)

Operator Signature